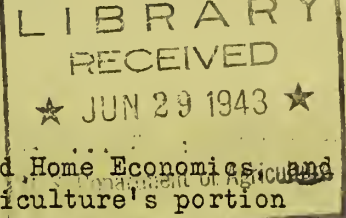


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More About Canning



Broadcast by Ruth Van Deman, Bureau of Human Nutrition and Home Economics, and Wallace Kadderly, Radio Service, in the Department of Agriculture's portion of the National Farm and Home Hour, June 22, 1943, over stations associated with the Blue Network.

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WALLACE KADDERLY: And in Washington -- Ruth Van Deman is prepared (I hope) to answer questions on home canning. ...Ready, Ruth?

RUTH VAN DEMAN: Ready.

KADDERLY: What can I do about a canner? The stores haven't any canners of any kind to sell, and my tomatoes will be ripe in another two weeks ... maybe sooner.

VAN DEMAN: I'm relieved.

KADDERLY: Relieved?

VAN DEMAN: Yes, I thought when you said canner it was going to be a steam pressure canner. But the boiling-water bath is the kind of a canner for tomatoes. And you can improvise one of them at home. Hunt around for a big kettle, or a metal bucket, or any utensil large enough to hold several jars without touching and three or four inches deeper than your glass jars. A ham boiler, a wash boiler, a big lard can, a metal wash tub ... any deep vessel that you can boil water in will do. Next look around for a low rack to keep the jars from direct contact with the hot metal on the bottom. The wire rack for cooling cake or bread may do. Or a handy man around the house could knock one together from some strips of wood.

KADDERLY: Just being sure that the wood isn't pine, or the resin will boil out and settle on the jars.

VAN DEMAN: Good caution, Wallace.

Also look around for something to use as a cover for the canner. If you have a big vessel it's hard to keep the water boiling unless it's covered. And to process canned tomatoes and fruits right, the water must bubble and come well over the tops of the jars.

Next question, Mr. Kadderly.

KADDERLY: It's about glass jars....the new wartime model, with the three-piece closing....the glass top and the screw band.

VAN DEMAN: What's the trouble? Those are jars with an extra tight seal. Maybe the lady didn't put the tops on right.

KADDERLY: Guess that's what happened. She says: "I couldn't make those jars seal at all. I put the rubber on just the way I always have done, pulled it down over the shoulder of the jar.

VAN DEMAN: Oh...Oh...but that small rubber isn't meant to go down onto the shoulder of the jar. That small rubber ring fits around into the groove made for it on the glass lid. Then the glass lid fits rubber-ring-side-down into the top of the jar. There's no stretching or straining about it. Next the metal band is screwed into place. And this is important, unless you want your jars to blow up. Screw the metal band tight. Then give it a quarter turn back.

KADDERLY: What's that for?

VAN DEMAN: That's so the air that cooks out of the food as it heats through in the jar can escape. Exhausting is the professional canners word for it.

KADDERLY: How's a home canner to know all that unless she happens to be listening to you?

VAN DEMAN: All the new jars and jar tops have printed instructions with them. Every person who uses home canning jars needs to read what the manufacturer says, and look at the pictures of how to use the new closures.

KADDERLY: Ruth, you had a circular up here recently....all about glass jars for home canning. Any copies of that still available?

VAN DEMAN: Yes, I'm sure there are. If a post card is addressed to Home Economics, U. S. Department of Agriculture, Washington, D. C., we'll be glad to send a copy. Just ask for glass jars for home canning. It tells also which of the commercial jars can be used for home canning.

Any more questions?

KADDERLY: Plenty. We've hardly touched the pile. But we'll have to postpone the rest to another day.

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